

AMENDMENTS TO THE SPECIFICATION

The paragraph bridging pages 12 and 13, please amend as follows:

It is preferable that the emulsion according to the present invention further contains an emulsifier. Examples of the emulsifier may include mono-/di-glycerides of organic acids such as citric acid and lactic acid, polyglycerin fatty acid esters, sucrose fatty acid esters, sorbitan fatty acid esters, propylene glycol fatty acid ester and lecithins. The number of carbons of the fatty acid bound in the emulsifier is preferably 12 to 18 and particularly preferably 14 to 18 in view of flavor and emulsification characteristics of the fat or oil. It is also preferable to use an emulsifier having an HLB value of 8 or more, preferably 12 or more and particularly preferably 14 or more. It is more desirable to use an emulsifier having an HLB value less than 8, preferably less than 6 and more preferably less than 4 together with the above emulsifier. The content of these emulsifiers is preferably from 0.1 to 5 parts by weight, more preferably from 0.1 to 3 parts by weight, even more preferably from 0.2 to 2 parts by weight and even more preferably from 0.3 to 1 parts by weight based on 100 parts by weight of the emulsion, in view of foaming characteristics, emulsification characteristics, preservation characteristics pleasant feeling in the mouth and flavor of the fat or oil. Particularly, the ratio by weight of ~~the emulsifier to the fat or oil~~ to the emulsifier contained in the oil phase is preferably from 25/1 to 5/1, more preferably from 20/1 to 5/1 and even more preferably from 18/1 to 5/1 in view, of micronization of an emulsion particle diameter, foaming characteristics, pleasant feeling in the mouth and flavor of the fat or oil.